
Certificate of Analysis AU 25/0723

Company: Olive Groves of Tasmania**Attention:** Rocky Caccavo**Address:** 131 Albery Road
MOONAH TAS 7009**Phone:** 03 6278 1510**Email:** rocky@caccavogroup.com.au**Report Date:** 18/07/2025**Date Received:** 16/07/2025**Sample Type:** Extra Virgin Olive Oil

Your Sample Reference	Your Batch Reference(if applicable)	Laboratory Reference
QU 25		AU 25/0723-1

RESULTS

	Units	AU 25/0723-1					Method
Show Pack by NIR							
Free fatty acid (NIR)	% (m/m) as oleic acid	0.23					MO-SM-P-16
Peroxide value (NIR)	meq O ₂ /Kg	7.9					MO-SM-P-16
UV coefficient K232 (NIR)	Extinction at 232nm	1.891					MO-SM-P-16
UV coefficient K268 (NIR)	Extinction at 268nm	0.163					MO-SM-P-16
UV coefficient diff. (ΔK)	Difference	0.000					MO-SM-P-16
Total biophenols (NIR)	ppm	296					MO-SM-P-16

Comments:

Samples are tested as received. This report is only valid for the samples detailed above. This report shall not be reproduced, except in full, without the approval of the laboratory.

(*) Asterisk denotes tests covered under our NATA scope of accreditation.

(^) Circumflex denotes tests subcontracted to a designated approved supplier. All subcontractors are regularly evaluated as part of our approved supplier program; however, their NATA or TGA accreditation status is not.

Uncertainty values are available upon request

American Oil Chemists' Society (AOCS) recognition for chemical and sensory analysis is valid for this current year.

AOCS Chemist approval since 2009.

TGA approved for olive oil and olive derivatives. TGA licence N°: MI-2017-LI-01351-1

Analysis of sample was performed between 16/07/25 and 17/07/25 .



Stuart Sawyer

Laboratory Manager

18/07/2025 11:11:34 AM